

In-Room Dining

BREAKFAST

6 AM – 11 AM

Complete Plates

Continental | \$24

assorted freshly baked morning pastries, seasonal fruits and berries, vanilla bean yogurt, coffee or tea and juice

Classic American | \$32

two eggs any style, roasted potatoes, choice of breakfast meat and toast, coffee or tea and juice

Fruits and Grains

Parfait | \$12

seasonal berries, vanilla bean yogurt, granola

Acai Berri Muesli | \$14

chia seeds, goji berries

Seasonal Fruits | \$16

assorted melons, tropical fruits, seasonal berries

Seasonal Berries | \$16

Selection of Breakfast Cereals | \$10

corn flakes, frosted flakes, special k, rice krispies, cheerios

Steel-Cut Whole Oats | \$12

slow cooked oatmeal, choice of milk, brown sugar, raisins

Enhanced with bananas or berries | \$3

From Our Griddle

Served with seasonal fruit compote, maple syrup and sweet butter

Buttermilk Pancakes | \$18

Belgian Waffle | \$18

Brioche French Toast | \$18

Enhanced with bananas or berries | \$3

Specialties and Eggs

Smoked Salmon Bagel | \$22

tomatoes, onions, capers, arugula, cream cheese, toasted bagel

Southern Shrimp and Grits | \$22

sautéed pancetta, shallots, parsley sauce

Grilled Steak and Eggs | \$32

flat iron steak, two eggs any style, chimichurri hollandaise, breakfast potatoes

Egg Sandwich | \$18

two fried eggs, black-forest ham, provolone, arugula, brioche bun, breakfast potatoes

Traditional Eggs Benedict | \$22

two poached eggs, canadian bacon, english muffin, hollandaise, breakfast potatoes

Smoked Salmon Eggs Benedict | \$24

two poached eggs, smoked salmon, english muffin, dill hollandaise, breakfast potatoes

Crab Cake Benedict | \$23

two poached eggs, crab cakes, old bay hollandaise, breakfast potatoes

Free Style Eggs | \$16

two eggs any style, choice of white cheddar grits or roasted potatoes

Egg White Frittata | \$22

tomatoes, asparagus, low-fat mozzarella, garden herbs, chipotle tomato sauce, seasonal fruits

Moo Shu Omelette | \$24

Open face with shrimp, creamed spinach, pepper jack cheese, sriracha aioli

Farmers Omelette | \$18

tomatoes, bell peppers, mushrooms, onions, spinach, asparagus, white cheddar cheese, roasted potatoes

Western Omelette | \$20

ham, onions, bell peppers, tomatoes, swiss cheese, roasted potatoes

 Gluten Free
 Vegetarian
 Vegan

In-Room Dining

From Our Bakery

Your choice served with sweet butter and preserves

Bagel and cream cheese | \$6

White, Whole Grain, Rye | \$6

English Muffin | \$4

Bakery Basket | \$12

choice of 4 assorted pastries

Gluten Free Toast | \$4

Sides

Vanilla Bean or Mixed Berry Yogurt | \$6

Applewood Smoked Bacon | \$8

Turkey Bacon | \$8

Chicken Apple Sausage | \$8

Pork Sausage | \$8

Roasted Breakfast Potatoes | \$6

Southern White Cheddar Grits | \$9

Beverages

Fresh Juice Selections | \$8

*orange, grapefruit, apple,
cranberry, tomato, V8, pineapple*

Fresh Squeezed Selections | \$10  

juice of the day, carrot, orange

Create Your Smoothie Blend | \$10

Enhanced with Protein | \$2

*orange juice, plain yogurt, pineapple juice,
banana, berries, kale, spinach, peanut butter,
almond milk*

Selection of Premium Teas | \$7

English Breakfast

Earl Grey

Darjeeling

Green Tea Passion

Chamomile Citron

Verbena Mint

Coffee / Decaffeinated

Small 2.5 Cups | \$10

Large 4 Cups | \$14

Cappuccino / Latte | \$7

Single Espresso | \$5

Double Espresso | \$8

Hot Chocolate | \$7

Milk | \$6 per glass

Whole, 2%, Skim, Soy, Almond, Chocolate

Iced Tea | \$6

Lemonade | \$6

Soda Selections | \$5

*Coca Cola, Diet Coke, Sprite, Ginger Ale,
Tonic Water, Club Soda*

In-Room Dining

ALL DAY DINING

11 AM to 11 PM

Beginnings

Buttered Shrimp | \$21 ☒

roasted garlic, lemon, parsley sauce

Coastal Lump Crab Cake | \$18

apple curry sauce

Cheese Board 3 | \$18

Cheese Board 5 | \$22

local and regional cheeses, fig jam, dried fruit, artisanal breads

Charcuterie Board | \$26

artisan salami and prosciutto, olives, roasted peppers, cornichons, fig jam, whole grain mustard, artisan breads

Grilled Chicken Quesadilla | \$18

mozzarella cheese, bell peppers, green onions, guacamole, sour cream, salsa

Chicken Wings | \$16 ☒

ginger garlic sauce, wasabi ranch

Soups and Salads

Chef Soup of Day | \$12

Classic Onion Soup | \$12

provolone cheese, country croutons

Curry Cauliflower Soup | \$12 ☒ ✓

cauliflower, cream, golden raisins

Roasted Tomato Basil Soup | \$12

roasted tomatoes, onions, brioche bread, basil

Lobster Salad | \$20 ☒

lobster tail and claw, romaine, frisee, arugula, bacon, shallots, quail egg, tomatoes, chervil, green onions, oregano vinaigrette

Farro Salad | \$16 ✓

shaved cauliflower, avocado, peas, peppadew peppers, parmigiano-reggiano

Caprese Panzanella Salad | \$16

baby heirloom tomatoes, croutons, fresh mozzarella, basil, olive oil, balsamic vinegar

Artisan Greens | \$15 ☒ ✓ ☑

asparagus, radish, carrots, tomatoes, ginger miso dressing

Caesar Salad | \$16

romaine, country croutons, shaved parmigiano, house made caesar dressing

Enhance Your Salad | \$9

Chicken | Shrimp | Salmon

Burgers and Sandwiches

Served with your choice of french fries, side garden salad or seasonal fruit

Signature Beef Burger | \$22

½ lb angus beef, bibb lettuce, tomato, bacon jam, herb aioli, cheddar, brioche bread

Croque Madame | \$22

sunny side up egg, black forest ham, swiss cheese, béchamel sauce, brioche bread

Croque Monsieur | \$20

black forest ham, swiss cheese, béchamel sauce, brioche bread

Chicken Sandwich | \$18

grilled chicken, bibb lettuce, tomatoes, cilantro mayo, ciabatta bread

Turkey Club | \$18

roasted turkey, applewood smoked bacon, bibb lettuce, sriracha mayo, sourdough bread

Veggie Burger | \$19 ✓

local heirloom tomatoes, sprouts, guacamole, tabini mayo, brioche bread

Flatbreads

Naan, local heirloom tomatoes, fresh mozzarella, basil | \$14 ✓

Naan, shrimp, creamy spinach, pepper jack cheese | \$16

Naan, pepperoni, onions, arugula | \$16

Pasta Inspirations

Spaghetti Carbonara | 20

eggs, herbs, cream, parmigiano

Farfalle Pesto | \$24 ✓

asparagus, sundried tomato, pesto cream, parmigiano

Orecchiette | \$28

braised short ribs, mushrooms, cherry peppers, arugula, parmigiano

In-Room Dining

Penne Arrabbiata | \$24 ✓

broccolini, mushrooms, spicy marinara, parmigiano

Spaghetti Bolognese | 28

ground beef, veal, pork, tomato sauce, parmigiano

Enhance Your Pasta | \$9

Chicken | Shrimp | Salmon
Gluten-free pasta available upon request.

Entrées

Seared Scallops | \$36 ☒

cauliflower parsnip mousse, braised fennel, baby carrots

Mustard Crusted Beef Tenderloin | \$42 ☒

6oz filet, whipped Yukon potatoes, cumin carrots, veal jus

Atlantic Salmon | \$32

8oz grilled salmon, orzo pasta, sundried tomatoes, basil, mascarpone

Braised Short Ribs | \$34 ☒

ginger carrot mousse, caramelized pearl onions

Roasted Chicken Breast | \$30

oven roasted chicken breast, boursin grits, broccolini, Asian spiced chicken jus

New York Striploin | \$49 ☒

8oz striploin, roasted garlic fingerling potatoes, crispy brussel sprouts, chocolate demi-glaze

Catch of the Day | \$34

stir fried ginger vegetables, honey soy glaze

Sides | \$9

Grilled Asparagus ☒ ✓ ☐

Sauteed Mushroom ☒ ✓ ☐

Yukon Whipped Potatoes ☒

Sauteed Broccolini ☒ ✓ ☐

Mascarpone Orzo

Crispy Brussel Sprouts ☒ ✓ ☐

Parmesan Fries ✓

Inspired from the East

Seasonal Bento Box Offerings | \$28

Choice | East, South, West

Fried Rice | \$16 ✓

eggs, green onions, bean sprouts, carrots, roasted garlic, sesame oil, soy sauce

Enhanced with Chicken or Shrimp | \$9

Roasted Five Spice Duck Breast | \$38 ☒

wild mushrooms, okra, raspberries, grapes, ginger sauce

Noodle Bowls

Coconut Curry Chicken | \$28

lo mein noodles, green onions, bean sprouts, thai basil, lime

Seafood Noodle Soup | \$32 ☒

rice noodles, salmon, calamari, shrimp, miso broth, seaweed, scallions, pickled ginger, poached egg

Desserts | \$12

Roasted Apple Cobbler a la Mode

apple compote, streusel topping, vanilla ice cream

Lemon Ricotta Cheesecake

raspberry sauce, whipped cream

Warm Southern Bread Pudding

classic brandy anglaise

Vanilla Bean Crème Brûlée

seasonal berries, whipped cream

Chocolate Cherry Crunch Cake

kirsch macerated cherries, strawberries

In-Room Dining

LATE NIGHT DINING

11 PM – 6 AM

Starters

Roasted Tomato Basil Soup | \$12

roasted tomatoes, onions, brioche bread, basil

Chicken Noodle Soup | \$12

roasted chicken, onions, carrot, celery spaghetti

Artisan Green Salad | \$15

asparagus, radish, carrots, tomatoes, ginger miso dressing

Caesar Salad | \$16

romaine, country croutons, shaved parmigiano, house made caesar dressing

Enhance Your Salad | \$9

Chicken | Shrimp | Salmon

Entrées

Signature Burger | \$22

½ lb angus beef, bibb lettuce, tomato, bacon jam, herb aioli, cheddar, brioche bread, seasoned fries

Turkey Club | \$18

roasted turkey, applewood smoked bacon, bibb lettuce, sriracha mayo, sourdough bread seasoned fries

Grilled Chicken Quesadilla | \$18

mozzarella cheese, bell peppers, green onions guacamole, sour cream, tomato salsa

Chicken Wings | \$16

ginger garlic sauce, wasabi ranch

Flatbreads

Naan, local heirloom tomatoes, fresh mozzarella, basil | \$14

Naan, shrimp, creamy spinach, pepper jack cheese | \$16

Naan, pepperoni, onions, arugula | \$16

In-Room Dining

LITTLE FANS ALL DAY MENU

Children 12 and younger

Breakfast

One Egg Any Style | \$10

choice of meat and toast

French Toast | \$10

warm maple syrup

Silver Dollar Pancakes | \$10

plain or chocolate chip, warm maple syrup

Breakfast Cereals | \$8

corn flakes, frosted flakes, special k, rice krispies, cheerios

Seasonal Fruits | \$10 ☹️ 🌿 🍷

Soups and Salads

Roasted Tomato Basil Soup | \$8

roasted tomatoes, onions, brioche bread, basil

Chicken Noodle Soup | \$8

roasted chicken, onions, carrots, celery, spaghetti

Caesar Salad | \$8

romaine, country croutons, house made caesar dressing

Sandwiches and Entrées

Grilled Cheese and Fries | \$12

white bread, american cheese, seasoned fries

Chicken Tenders | \$12

honey mustard sauce, seasoned fries

PB & J | \$6

peanut butter, strawberry jelly, fruit

Grilled Chicken Breast | \$14

steamed broccoli

Spaghetti | \$12

marinara, parmesan cheese

Macaroni and Cheese | \$11

elbow pasta, american cheese sauce

Cheeseburger | \$14

angus beef, lettuce, tomato, seasoned fries

Sweets

Ice Cream | per Scoop \$4

chocolate, vanilla, strawberry

Brownie Sundae | \$9

3 Assorted House-Baked Cookies | \$9